

Lemon Olive Oil Cake — SCRAPS by Carolina Gelen

Serves 8 to 12 | Prep Time: 25 minutes | Cook Time: 40 minutes

CAKE

- 1 cup (200 g) granulated sugar
- 1/2 teaspoon kosher salt
- 1 tablespoon lemon zest (the zest of 3 small lemons)
- 1/4 cup freshly squeezed lemon juice (the juice of 2 small lemons)
- 3/4 cup (150 g) extra-virgin olive oil
- 3 eggs
- 1 cup (120 g) almond flour
- 1 1/2 cups (192 g) all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda

CAKE TOPPINGS

- 2 lemons
- 1/2 cup (100 g) granulated sugar, divided
- 1 to 2 teaspoons citric acid
- 1 1/8 cup (150 g) powdered sugar
- A handful of pistachios, finely chopped

1. Heat the oven to 350°F (175°C). Line a 10-inch (25-cm) round baking pan with parchment paper.
2. In a medium mixing bowl, combine sugar, salt, and lemon zest. Massage everything together using your fingers until fragrant and until the sugar turns a pale yellow. The abrasive sugar texture will help break down the peel and extract all those flavorful lemony oils in the zest.
3. Add the oil, eggs, lemon juice, and almond flour. Whisk to combine. Once smooth, add the flour on top. Sprinkle the baking soda and baking powder on top of the flour, and run your fingers through the dry ingredients to evenly distribute the rising agents through the flour. Whisk everything until combined or until there are no visible dry flour spots.
4. Pour the cake batter into the pan, and bake for 40 to 45 minutes, or until golden brown on top, checking on it halfway through. As always, all of our ovens are different, so to check if the cake is ready, I like to tap the middle of the cake gently. If it feels wobbly and liquid underneath the surface, keep baking it, if it feels nice and springy, it's ready to come out.
5. Take the cake out the oven, poke a bunch of holes in it using a toothpick or skewer and evenly juice the remaining 1 small lemon (2 to 3 tablespoons lemon juice) all over the cake. Set the cake aside and allow it to come to room temperature.
6. While the cake is chilling, make the toppings: peel the 2 lemons using a peeler or a pairing knife, avoiding as much of the pith as possible. Thinly slice those peels into 0.5 cm thin sticks.
7. Add the sliced peels to a small saucepan over medium heat. Cover with water and boil for 15 minutes.
8. After 15 minutes, discard the water, while keeping the peels in the pan. Add 1/4 cup of sugar (50 g) and 1/8 cup (30 g) water in the pan. Simmer the peels, sugar and water for 5 to 6 minutes.
9. In the meantime, add the remaining 1/4 cup of sugar to a plate. Mix in the citric acid. Using a fork, fish out the peels from the syrup, and add them to the citric acid and sugar mixture. Toss to coat the peels. Cut the peels into smaller pieces, to your preference (you can also keep them whole).
10. For the glaze, combine the powdered sugar and 2 tablespoons of freshly squeezed lemon juice in a bowl. Whisk until smooth. If the mixture is too thin, add more sugar, if the mixture is too thick, add more lemon juice. You're aiming for a thick, pourable consistency.
11. Pour the glaze all over the cake, gently pushing it toward the sides of the cake. Top it with sour candied lemon peels and pistachios.
12. Cover and store at room temperature. This is one of those cakes that get better day by day.